

PIERRE PIERRE CARCASSONNE CABERNET FRANC

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TECHNICAL DETAILS

The Estate

Carcassonne's fortifications provide the perfect vantage point for gazing over the wine country that peacefully encircles the city, with Malepère bordering to the west, Minervois and Corbières to the east, and to the south, the foothills of the Pyrenees.

Wine Making

Traditional vinification in stainless steel tanks following a short maceration of between 12 and 15 days, with frequent punching down. Care is taken to select only healthy grapes; they will be harvested at optimum ripeness and early in the morning, and entirely de-stemmed.

Food Suggestions

Pairs well with a shoulder of lamb confit served with dollop of sweet cranberry sauce, foie gras with Madeira sauce, and an autumn-inspired dessert of gingerbread, caramelised nuts and mandarin oranges.

TASTING NOTES

A red wine with body, finesse and a lovely smooth character. Rich and sappy on the palate with a touch of tannin making this a chewy, dense and opulent wine.

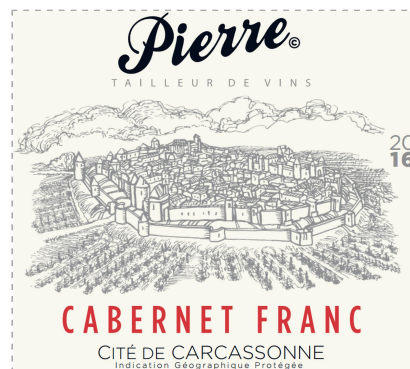
Cabernet Franc grape blend.

This wine contains allergens, sulfites.

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SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

